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Indian Standard
GLOSSARY OF TEA TERMS
(*First Revision*)

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Indian Standard

GLOSSARY OF TEA TERMS

(*First Revision*)

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Indian Standard
GLOSSARY OF TEA TERMS
(*First Revision*)

0. FOREWORD

0.1 This Indian Standard (First Revision) was adopted by the Indian Standards Institution on 15 December 1986, after the draft finalized by the Stimulant Foods Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 There are several technical terms that are peculiar to the tea trade in the country. These include those relating to tea manufacture and also specific terms employed by producers, buyers, blenders and brokers in the tea business. The extensive use of many of these terms and the variations that exist in regard to some of their definitions have necessitated the preparation of this glossary in order to achieve a degree of uniformity. The glossary has been compiled on the basis of teas of both North and South Indian manufacture and is intended to serve as a guide to all those interested in the tea industry.

0.3 This standard was first published in 1968. This present revision has been undertaken to modify Appendix 'A' grades of Indian Tea by deleting the obsolete grades and up-dating by incorporating three separate tables namely Orthodox Tea, CTC Tea, Green Tea with reference to whole leaf, broken, fannings, dust.

1. SCOPE

1.1 This standard covers definitions of tea tasting terms, terms relating to tea manufacture and those used by producers, buyers, blenders and brokers in the trade.

2. DEFINITIONS

2.0 The definitions of certain terms require reference to various grades of Indian teas. The grades of the teas are as given in Appendix A (see page 19).

For convenience, the definitions of the various terms have been grouped under the following headings:

- a) Taste,
- b) Dry leaf texture,
- c) Aroma,
- d) Colour,
- e) Dry leaf appearance,
- f) Buyers' reference, and
- g) General terms.

2.1 Taste

2.1.1 *Attractive* — Useful liquoring tea which has a degree of quality.

2.1.2 *Autumnal* — A term applied to teas grown during that period. Autumnal teas frequently produce a reddish leaf but if good liquor is present the leaf appearance will not normally affect the value.

2.1.3 *Baggy* — An undesirable taint sometimes found in teas withered on inferior hessian or sacking. This taint may also be apparent in teas which have been stored in bags.

2.1.4 *Bakey* — An unpleasant character noticeable in the liquors of teas which have been subjected to higher than desirable temperatures during the firing operation.

2.1.5 *Biscuity* — A not unpleasant character reminiscent of biscuits, sometimes noticeable in well-fired Assam teas.

2.1.6 *Bite* — Descriptive of a very brisk and alive tea liquor (*see also* Pungent).

2.1.7 *Black Currant* — An extremely desirable characteristic occasionally noticeable in the liquors and infusions of fine Darjeelings, akin to the aroma emitted by black currant bushes.

2.1.8 *Body* — Describes a liquor possessing fullness and strength as opposed to a thin liquoring tea.

2.1.9 *Brisk* — A live taste in the liquor as opposed to flat or soft. Fresh spring water may possibly be described as being brisk when compared with cold boiled water.

2.1.10 *Burn* — Applicable generally to Darjeeling teas, denoting a fully fired and often very desirable cup character.

2.1.11 *Burnt* — An undesirable character found in teas which have been subjected to abnormally high temperatures during firing, a degree worse than 'Bakey'.

2.1.12 *Cedar Wood* — A woody character, suggestive of the smell emitted by cigar boxes.

2.1.13 *Character* — A desirable quality in the liquor of a tea which permits the recognition of its country of origin or of a particular district within that country.

2.1.14 *Cheesy* — An unmistakable and undesirable character suggestive of slightly rancid butter, generally attributed to insufficiently seasoned or inferior chest battens.

2.1.15 *Chesty* — An undesirable resinous character found in tea which has been contaminated by insufficiently seasoned or inferior chest panels.

2.1.16 *Clean* — A tea which lacks character but has no unpleasant taste and is neutral to the palate.

2.1.17 *Coarse* — A harsh, undesirable liquor sometimes caused by the presence of stalk and/or fibre in the dry leaf.

2.1.18 *Cold Weather* — A term applied to Indian teas produced after the monsoon period and before the end of the season. Such teas are normally particularly bright and brisk with some character.

2.1.19 *Common* — A general term employed for inferior tea having little to commend it and being generally undesirable. Rather worse than 'Plain'.

2.1.20 *Contamination* — A tea which has a foreign character caused by contact with, or proximity to an odorous substance, for example, soap, cheese, spice, fruit, oil, mint, etc.

2.1.21 *Cream(y)* — Round, smooth. The precipitate which is apparent when the liquor of a good strong tea cools. It is a combination of catechin with caffeine. This remains a solution in the hot tea infusions. On cooling, this is thrown out of solution and so remains suspended but after long standing settles at the bottom. A bright cream indicates a good tea, whereas a dull or muddy cream is indicative of an inferior tea.

2.1.22 *Croppy* — A bright and creamy tea liquor with an attractive fresh character, found only in some second Flush Assams and a few Flush Dooars of Orthodox manufacture.

2.1.23 *Dry* — The effect created on the palate when testing such a liquor and is closely associated with slight bakiess or high fired or scorched character.

2.1.24 Dull (of a Tea Liquor) — Neither lively nor brisk on the palate and as such is undesirable.

2.1.25 Earthy — An undesirable character discernible in teas which have been stored in unsatisfactory conditions.

2.1.26 Empty — A tea liquor having no substance, that is, lacking in fullness.

2.1.27 Fine — Teas of exceptional quality and flavour.

2.1.28 Flat — Uninteresting lifeless tea liquor which is lacking in brightness and briskness. This may result from age or storage under conditions which are not satisfactory.

2.1.29 Flavour(y) — A desirable and most apparent aroma discernible in the liquors of fine teas particularly Darjeelings and high grown South Indians.

2.1.30 Fruity — A self-explanatory term applied to liquors which have an overripe character.

2.1.31 Full — A liquor possessing colour, strength, substance and roundness as opposed to 'Empty', 'Thin', etc.

2.1.32 Fully Fired — Describes the liquor of a tea which has been slightly overfired during manufacture. It is generally undesirable except in the case of certain Darjeelings where it is a great asset.

2.1.33 Geranium — The character found in the liquors of certain fine Darjeeling teas, reminiscent of the aroma of hot-house geraniums.

2.1.34 Gone Off — Implying that a tea is past its prime, probably the direct result of age.

2.1.35 Grassy — A self-explanatory taste found in the liquor of some teas which have had insufficient wither. Akin to 'Weedy'.

2.1.36 Green or Greenish — Indicates an unpleasant astringency which may be due to lack of the required storage period between plucking and manufacture which should be at least 15 hours.

2.1.37 Green Fly — Characteristic and desirable flavour resulting from stunted growth caused by green fly attack during the quality period. Mainly applicable to North Indian teas.

2.1.38 Hard — Appertaining to the liquor of useful quality teas which possess penetrating and desirable strength. Generally applied to good Assam teas and implies their propensity for 'Creaming'.

2.1.39 Harsh or Harshness — Describes a raw and unpleasing strength in a tea liquor.

2.1.40 Hay — A not altogether unpleasant hay-like flavour often found in teas approaching the Autumnal period.

2.1.41 Heavy — Used generally to denote a thick soggy tea which is undesirable.

2.1.42 High Fired — Describes the liquor of a tea which has had too much firing except in the case of certain Darjeelings where this character may be desirable.

2.1.43 Hungry — Describes the liquor of a tea which is lacking in cup quality.

2.1.44 Juicy — An excellent all-round liquor being particularly succulent and sappy.

2.1.45 Jammy — (see Raspberry Jam).

2.1.46 Lacking — A clean liquor having no pronounced characteristics and particularly lacking in 'Body'.

2.1.47 Light — A liquor which is rather thin and lacking depth of colour but may be flavoury or pungent or both.

2.1.48 Malty — A desirable character in some teas which have been slightly 'High Fired' but not over-fired.

2.1.49 Mature — A tea which is at its prime.

2.1.50 Mellow — Describes the liquor of a tea which has matured very well. The converse to 'Raw', 'Raspy', etc.

2.1.51 Metallic — A character likened to the bitter taste of metal and is undesirable.

2.1.52 Minty — A mint like flavour found in some teas which is popular with a few buyers but generally not favoured.

2.1.53 Muddy — Uninteresting but not unpleasant, vide 'Dull' occasionally also used to describe the colour of a liquor.

2.1.54 Muscatel — Reminiscent of vineyards, grapes, etc. Describes an exceptional characteristic found in the liquors and infusions of finest Second Flush Darjeelings.

2.1.55 Mushy — A flat 'Soggy' uninteresting liquor.

2.1.56 *Musty* — Suspicion of mould.

2.1.57 *Neutral* — A tea liquor which possesses no pronounced characteristics but provides a useful filler for blends.

2.1.58 *New* — Having not had sufficient time to mellow. Thin and often suggestive of rubber, although this rubbery characteristic may decrease with keeping.

2.1.59 *New Season(s)* — A character of North Indian teas produced during the early flushes of the bushes.

2.1.60 *Nutty* — A desirable character suggestive of cob-nuts sometimes noticeable in certain Assam teas. More commonly found during the Second Flush periods.

2.1.61 *OC or OOC* — Abbreviations for 'Out of Condition'. General term descriptive principally of mould but may be applied more loosely to other detrimental characters.

2.1.62 *Old* — Having lost through age those attributes which may have commended it originally (*see also* Flat).

2.1.63 *Painty* — A taste which is noticeable in the liquors of some autumnal teas which have passed their peak, likened to the character of paint, wheat.

2.1.64 *Papery* — A distinct and undesirable character caused by tea having been in close contact with paper for longer than desirable.

2.1.65 *Peachy* — Fine delicate aroma as of peaches very occasionally found in fine Darjeelings.

2.1.66 *Plain* — A term used to describe less attractive teas which are clean and innocuous but lacking body and character.

2.1.67 *Point(y)* — A most desirable briskness or acidity of certain tea liquors.

2.1.68 *Pre-autumnal* — Denotes a certain degree of flavour found on early autumnal teas.

2.1.69 *Pungent* — A tea liquor having extreme briskness and an astringent effect on the palate without bitterness. A most desirable cup character.

2.1.70 *Quality* — When used to describe the liquor of a tea, this term denotes a preponderance of desirable attributes and is the essential characteristic of a good tea.

2.1.71 Rains or Rainy — Applicable to tea produced in North India during the monsoon often combined with the word 'Manufacture', 'Thin', 'Weedy', 'Mushy', and often 'Plain', and 'Light'.

2.1.72 Raspberry or Raspberry Jam — A pleasant raspberry jam flavour found in a few teas produced in the Assam State which is greatly appreciated by some buyers. Also called 'Jammy'.

2.1.73 Raw — The liquor of a tea which tastes immature.

2.1.74 Rich — Describes a mellow liquor which is abounding in quality and thickness.

2.1.75 Round — Implies a full liquor with a certain smoothness.

2.1.76 Scorched — A term applicable to liquors of teas which have been fired at too high temperatures.

2.1.77 Self-drinking — A straight tea which is palatable in itself and does not necessarily require blending before being consumed by the public.

2.1.78 Smoky — A self-explanatory taste in the liquor of teas caused by a defect in the drier.

2.1.79 Soggy — A heavy uninteresting liquor.

2.1.80 Soft — Lacking life and tasting 'Flat' on the palate, that is, the converse of 'Brisk'.

2.1.81 Sour — A most undesirable taste slightly reminiscent of sour milk or rotten fruit.

2.1.82 Spicy — Having character suggestive of cinnamon, cloves, etc. This is sometimes, but not necessarily, the effect of contamination.

2.1.83 Stale — A rather 'Old' character; used when describing teas which have been stored for too long or under damp conditions. Occasionally caused by packing tea with too high a moisture content.

2.1.84 Stewed or Stewy — An undesirable taste found in the liquors of certain poorly manufactured teas.

2.1.85 Strength or Strong — A liquor with powerful tea character but not necessarily 'Thick'. The term is usually combined with a qualifying adjective such as 'some', 'a little', or 'good'. A very desirable character but not essential in certain flavoury teas.

2.1.86 Sulphurous — A term applied to certain First Flush teas from Darjeeling and Dooars Districts which have a desirable acrid character.

2.1.87 *Sweaty* — A disagreeable and nauseating taste apparent in the liquor of some poorly manufactured teas.

2.1.88 *Sweet* — The liquor of a comparatively low grade of tea which possesses no distinct or unpleasant characteristic. Similar to 'Clean'.

2.1.89 *Taint* — The term applied to teas which have a characteristic foreign to tea.

2.1.90 *Thick* — Indicates that a liquor has 'Body', denotes viscosity but not necessary strength. The opposite to 'Thin'.

2.1.91 *Thin* — The opposite to 'Thick' that is lacking in 'Body'. It is a somewhat derogatory term except in the case of certain flavoury teas.

2.1.92 *Tinny* — A character imparted to tea which has been stored in an unseasoned sample tin. Also applied to a very similar character which sometimes occurs naturally.

2.1.93 *Tired* — Describes the liquor of a tea which has become a little 'Flat' through age. Denotes that it has passed the optimum degree of maturity.

2.1.94 *Toasty* — The character of a tea which has received a degree of 'Overfiring' during manufacture. It may be desirable in some Darjeeling teas.

2.1.95 *Unsound* — Tainted in any way or lacking keeping properties.

2.1.96 *Weak* — Possessing very little of the normal characteristics (*see also Thin*).

2.1.97 *Weathery* — An unpleasant taste akin to the character of leather which is occasionally evident in the liquors of teas produced during the monsoon.

2.1.98 *Weedy* — A thin, cabbagey type of liquor which is undesirable.

2.1.99 *Wild* — A spurious character noticeable in the liquors of autumnal teas which have passed their prime.

2.1.100 *Winey* — An undesirable character suggestive of very poor wine. Mid-way between 'Wild' and 'Fruity'.

2.1.101 *Woody* — Describes a sawdust-like character evident in some teas having been manufactured very late in the Autumnal period.

2.2 Dry Leaf Texture

2.2.1 *Adhesive* — Describes well-rolled, wiry Orange Pekoes the leaves of which cling together when picked up.

2.2.2 Attractive — Well-made, uniform in colour, size and texture.

2.2.3 Blister — A noticeable blistering of the leaf (especially the stem) caused by too rapid removal of moisture during the first firing operation.

2.2.4 Bold — A self explanatory term describing leaf teas which are larger than normal for the grade.

2.2.5 Broken — Leaf that has been broken during the rolling operation or passed through a breaker or cutting machine to achieve a smaller size.

2.2.6 Case-Hardened — The leaf of an orthodox tea which has been affected by the driers having too high an exhaust temperature with the result that the stems or mid-ribs have become fully fired but preventing the core from losing its moisture. A stem which has been 'Case-Hardened' will show a whitish centre if broken. Such teas seldom keep well.

2.2.7 Choppy — The appearance of some teas which have been passed through a breaker or cutter. It is often used to describe the leaf appearance of a BP (see A-1.1) which has been created by cutting a whole leaf grade.

2.2.8 Chunky — Usually applied to broken grades which are large in size. It is a desirable feature when applied to Tippy Assams.

2.2.9 Clear — Describes an evenly sorted grade of tea which is free from quantities of other grades and is devoid of stalk.

2.2.10 Crepy — A crimped appearance of the dry leaf. It is a popular style with some tea blenders for 'holding' in blends containing smaller leaf teas.

2.2.11 Curly — Used when describing the appearance of some whole leaf grades.

2.2.12 Cut — Applies to the dry leaf and is self explanatory and fairly synonymous with 'Choppy':

2.2.13 Discoloured Leaf — A self explanatory term used to describe the leaf appearance of certain teas and is often the result of rather poor manufacture.

2.2.14 Dusty — A self explanatory derogatory term applied to the leaf appearance of a tea which contains a percentage of much smaller particles.

2.2.15 Even — Indicates that all the various pieces of made leaf are fairly regular in size.

2.2.16 Fibry or Fibrous — Denotes the presence of reddish brown long hairs. Fibre is mainly stalk which has become shredded during manufacture particularly under the CTC (see 2.7.2) process. It is undesirable from the appearance point of view but its extraction may sometimes result in a reduction in cup quality.

2.2.17 Flaky — A flat, poorly made tea as opposed to well-twisted leaf. Often coupled with the word 'Open'.

2.2.18 Flat — Sometimes applied when describing teas which have 'Open' and 'Flaky' appearance.

2.2.19 Golden Tip — The buds and sometimes the first leaf which have picked up tea juices during the rolling process and the hairs of which have been gummed into a mat. After fermentation and firing these buds and first leaves appear golden in colour and are most desirable.

2.2.20 Graining or Grainy — Describes hard leaf Fannings and Dust grades which are small, clean and granular.

2.2.21 Grapenutty or Goolie — Describes certain CTC teas which have been rolled into balls during the manufacturing process. Such teas, though most desirable in certain markets, are not popular in others because they tend to unblend.

2.2.22 Gritty — A description of certain CTC teas normally applied to Fannings and Dust grades when the leaf is particularly hard to the touch.

2.2.23 Hairy — Describes a tea containing a comparatively high percentage of thin fibre. Similar to 'Whiskery'.

2.2.24 Hard — A self explanatory term applied to the leaf of made tea.

2.2.25 Heavy — A self explanatory term particularly applied to new season's production when the leaf and tender stalks are full of sap.

2.2.26 Irregular — Applicable to the appearance of teas which remain uneven after grading.

2.2.27 Knobbly — A term mainly applied to well-rolled North Indian BPS grades (see A-1.1) and South Indian Pekoes which are similar in size to a small garden tea.

2.2.28 Large — Describes the size of a tea which is bigger than normal for the grade, implying at the same time that it is probably too large for a market's requirements.

2.2.29 Leafy — A tea containing larger leaves than would be normal for its grade. When this term is coupled with 'useful' it denotes the size of leaf in good demand.

2.2.30 Leggy — A made tea consisting of long thin leaves.

2.2.31 Light — Abnormally light weight tea which often represents a problem to blenders.

2.2.32 Make — The leaf appearance of a tea which has been very carefully manufactured.

2.2.33 Milled — The appearance of made tea which has been passed through a cutter. The term is usually applied when describing Fannings and Dusts which have been artificially produced from larger grades.

2.2.34 Mixed — Describes infused leaf which has more than one colour. It can also be used to describe the leaf appearance of a particular grade which has been badly sorted and contains quantities of other grades.

2.2.35 Neat — Describes a good leaf of even appearance.

2.2.36 Open — Very loosely rolled and untwisted. Mainly applicable to whole leaf teas.

2.2.37 Powdery — Very fine light dust, the particles of which tend to cohere.

2.2.38 Ragged — A rough shaggy and uneven leaf.

2.2.39 Rough — A leaf having a very irregular appearance.

2.2.40 Semi-leaf — The description applied to a Broken grade which is larger than normal and is approaching Pekoe or Orange Pekoe size.

2.2.41 Shelly — A shell like appearance similar to 'Open', 'Flaky' or 'Flat' but with a slight curve.

2.2.42 Shotty — A term used to describe a well-made very tightly rolled leaf. It is mainly used in connections with certain North Indian BPS's and Pekoes or FP's of the South Indian or Ceylon type.

2.2.43 Silky — Used generally in connection with Green tea, suggesting a smooth and soft texture. Also applicable to extremely Tippy Black teas.

2.2.44 Silver Tip — Describes the colour of Tip in Black Tea as opposed to Golden Tip which is the ideal.

2.2.45 Small — Applicable to any tea which is of a lesser size than normal for the grade concerned.

2.2.46 Spongy — The self-explanatory 'Feel' of certain teas which are generally 'Flaky'. These are unpopular with most blenders because of the difficulty experienced in packing the teas into standard size packets.

2.2.47 Stalky or Sticky — Containing an abnormal amount of stalk which is undesirable from the appearance point of view.

2.2.48 Stylish — Applicable to the leaf of a tea which has been well manufactured and is of superior appearance. Generally, but not necessarily containing tip.

2.2.49 Tippy — Teas containing generous quantities of tip.

2.2.50 Trilurated — Describes the appearance of a hard rolled tea which has been cut, that is, similar to 'Choppy'.

2.2.51 Twisted — Tea that has received thorough withering and rolling and which has become curled as a result.

2.2.52 Uneven — Applicable to grades composed of irregular pieces of made leaf indicative of bad sorting.

2.2.53 Well-Made — Uniform in colour, size and texture but not necessarily indicative of a good quality tea.

2.2.54 Whiskery — Containing a high percentage of fine hairy fibre (*see also* Hairy).

2.2.55 Wiry — The term applied to very well twisted, whole leaf grade which are thin in appearance.

2.3 Aroma

2.3.1 Dry Leaf Aroma

2.3.1.1 Aroma — A fragrant smell usually derived from the dry or infused leaf of tea grown at high elevations, for example, Darjeeling or Nilgiris.

2.3.1.2 Baggy — An undesirable taint sometimes found in teas withered on inferior hessian or sacking. This taint may also be apparent on teas which have been stored in bags.

2.3.1.3 Biscuity — A not unpleasant character reminiscent of biscuits, sometimes noticeable in well-fired Assam teas.

2.3.1.4 Cheesy — An unmistakable and undesirable character suggestive of slightly rancid butter, generally attributed to insufficiently seasoned or inferior chest battens.

2.3.1.5 Chesty — An undesirable resinous character found in tea which has been contaminated by insufficiently seasoned or inferior chest panels.

2.3.1.6 Nose — The smell noticeable from the dry leaf, infused leaf or liquor of a tea.

2.3.1.7 Stale — A rather 'Old' character. Used when describing teas which have been stored for too long or under damp conditions. Occasionally caused by packing tea with too high a moisture content.

2.3.2 Infused Leaf Aroma

2.3.2.1 Aroma — A fragrant smell usually derived from the dry or infused leaf of tea grown at high elevations, for example, Darjeeling or Nilgiris.

2.3.2.2 Black currant — A most desirable characteristic occasionally noticeable in the liquors and infusions of fine Darjeelings, akin to the aroma emitted by black currant bushes.

2.3.2.3 Bouquet — The term applied to teas which have superlative flavour.

2.3.2.4 Burn — Applicable generally to Darjeeling teas, denoting a fully fired and often very desirable cup character.

2.3.2.5 Burnt — An undesirable character found in teas which have been subjected to abnormally high temperature during firing.

2.3.2.6 Cheesy — An unmistakable and undesirable character suggestive of slightly rancid butter, generally attributed to insufficiently seasoned or inferior chest battens.

2.3.2.7 Chesty — An undesirable resinous character found in tea which has been contaminated by insufficiently seasoned or inferior chest panels.

2.3.2.8 Nose — The smell noticeable from the dry leaf, infused leaf or liquor of a tea.

2.3.2.9 Taint — The term applied to teas which have a characteristic foreign to tea.

2.3.3 Liquor Aroma

2.3.3.1 Nose — The smell noticeable from the dry leaf; infused leaf or liquor of a tea.

2.4 Colour

2.4.1 Dry Leaf Colour

2.4.1.1 Autumnal — A term applied to teas grown during that period. Autumnal teas frequently produce a redish leaf but if good liquor is present the leaf appearance will not normally affect the value.

2.4.1.2 Black — A term widely used when describing the colour of dry leaf. Leaf which is black in colour as opposed to brown, red or grey is generally desirable as it indicates good plucking and careful manufacture. In certain circumstances, however, brown leaf may be preferable (*see also* Brown).

2.4.1.3 Bloom — A live as opposed to dull looking appearance of made tea. It is created by the varnish-like film and the matted fine hairs on the outside of the leaf and is usually a sign of good quality.

2.4.1.4 Brown — A self explanatory term representing a character not as desirable as 'Black' except with certain types. Some fine teas, however, inevitably have a brownish appearance due to very slow growth of the green leaf or this brownness may be created by the appearance of Golden Tip.

2.4.1.5 Dull — A term occasionally used to describe the appearance of dry leaf which is lacking in bloom.

2.4.1.6 Dull tip — A term used to describe the colour of tip which has been unfortunately subjected to abrasion during the sorting operation.

2.4.1.7 Pale tip — Denotes the colour of tip in dry leaf in contrast to Golden Tip. Pale tip is often the result of under-withering during manufacture and is less desirable than Golden Tip.

2.4.1.8 Red or Reddish — Describes the leaf appearance of certain black teas particularly those of CTC manufacture. For some requirements it may be desirable but conversely for others undesirable.

2.4.2 Infused Leaf Colour

2.4.2.1 Bright — A live as opposed to dull looking infused leaf or tea liquor. In the case of the latter it is brought out very clearly after the addition of milk. Brightness is usually indicative of careful manufacture.

2.4.2.2 Coppery — Describes the colour of infused leaf and almost invariably denotes a good quality tea which has been carefully manufactured particularly during the Second Flush or Autumnal periods. Coppery is the quintessence of infusion colour.

2.4.2.3 Dark — Indicative of a poor tea.

2.4.2.4 Dull — Similar to 'Dark' and indicative of a rather poor tea.

2.4.2.5 Even — Indicates that the colour is regular. Is often combined with the qualifying adjectives 'Bright' or 'Coppery'.

2.4.2.6 Green or Greenish — Although generally undesirable is at certain times of the year unavoidable.

2.4.2.7 Irregular — Denotes that the infusion is mixed in appearance.

2.4.2.8 Mixed — Describes infused leaf which has more than one colour. It may also be used to describe the leaf appearance of a particular grade which has been badly sorted and contains quantities of other grades.

2.4.2.9 Uneven — Denotes irregular appearance, similar to 'Mixed'.

2.4.3 Liquor Colour

2.4.3.1 Bright — A live as opposed to dull looking infused leaf or tea liquor. In the case of the latter it is brought out very clearly after the addition of milk. Brightness is usually indicative of careful manufacture.

2.4.3.2 Colour — Brightness of a liquor is vastly preferable to dullness. The colours of liquors vary considerably from district to district and country to country. Different grades and different ways of manufacture from the same garden also will frequently have varying depths of colour.

2.4.3.3 Coloury — A tea liquor with depth of colour apparently possessing substance but not necessarily so, that is, a tea may be colourful to the eye but thin on the palate.

2.4.3.4 Dull — Describes the liquor of a tea which is duller than average. Dirty yellow brown and without sheen.

2.4.3.5 Golden — Bright, attractive. Used to describe the liquors of teas which are lighter and more yellowy golden than the normal.

2.4.3.6 Pale — A term applied to the liquor of teas which tend to be rather lacking in normal colour except in the case of Green Tea where the liquors should be pale.

2.4.3.7 Pink(y) — Brighter, more pink and more delicate in appearance than colourful.

2.4.3.8 Red or Reddish — Self explanatory term which is desirable.

2.4.3.9 Rosy — A most desirable characteristic. Pink but with a more reddish tint.

2.4.3.10 Slaty — A derogatory term describing colour of liquor.

2.5 Dry Leaf Appearance

2.5.1 Sandy — Used to describe Dust or small Fannings grades which have a little sand in them that has not been extracted during the grading process.

2.6 Buyer's Reference

2.6.1 Care — A term employed when a tea has some detrimental character which is very pronounced and which might be noticeable if more than a very small percentage were to be introduced into a blend.

2.6.2 DW (Don't Want) — A comment made on the catalogue against a tea which has not made a good impression. Often implies poor value although not necessarily poor tea.

2.6.3 Flapcatcher or Flycatcher — The description to a tea which appears to have quality that it does not in fact possess.

2.6.4 Glass — A unit of measurement, used in reporting the cubic capacity of tea. A 'Glass' is supposed to hold 300 cm³ of made tea weighing 112 g.

2.6.5 Good for Mark — A reminder that the tea in question is of an unusually high standard for the garden on which it was produced.

2.6.6 Inf — Abbreviation for inferior. Used when one invoice from a garden is not equal to another of identical grade from the same garden.

2.6.7 Keep — Well-manufactured tea with good keeping properties suitable for holding on stock.

2.6.8 No Interest — No use at the time of auction, therefore, disinterested although not necessarily a poor quality tea.

2.6.9 Not Our Type — Implies that the tea is never likely to be required by the buyer concerned. Under no circumstances acceptable.

2.6.10 Pref — Abbreviation for preferable. Used when one invoice from a garden is superior to another of identical grade from the same garden.

2.6.11 Useful — Denotes a tea which possesses good blending qualities but has no outstanding characteristic.

2.7 General Terms

2.7.1 Black Tea — Tea which has been intentionally permitted to ferment before the firing operation as opposed to Green or Oolong teas.

2.7.2 CTC — Describes tea where the CTC Machine (invented by Shri W. Mc Kercher) has been employed during the manufacturing process. This machine is a special type of roller which has the effect of crushing, tearing and curling the leaf after the withering process. Only a few final grades are obtained as opposed to the 'Orthodox' process.

2.7.3 Garden Mark — See 'Mark' (2.7.6).

2.7.4 Green Tea — Tea which has been neither withered nor fermented prior to manufacture but either subjected to steam or heated in open pans to make the green leaf flaccid. This is then rolled and fired and the resultant made tea is green in appearance.

2.7.5 Legg-Cut — A type of manufacture often termed 'Non-wither'. The green leaf is passed through a Legg-cut machine (a type of tobacco cutter) and after it has been cut and cross-cut into small pieces, it is then fermented and fired as with the Orthodox or CTC process of manufacture. Only Fannings and Dust grades are normally possible from this type of manufacture.

2.7.6 Mark — Most original teas are sold under their garden name; otherwise known as a 'Garden Mark'.

2.7.7 Non-wither — A type of manufacture more correctly termed 'Legg-cut'.

2.7.8 Orthodox — Tea which has been manufactured in the conventional manner, that is, withered then passed into rollers employing battens or cones or both, fermented and fired prior to sorting. Numerous grades may be produced from this form of manufacture as shown in Appendix A 'Black Tea'.

2.7.9 Rotorvane — A type of rolling machine normally used in conjunction with CTC or Orthodox Rollers. A similar manufacturing process is adopted as with these two other types but the Rotorvane tends to 'mince' the leaf thus assisting in the liberation of the natural juices.

APPENDIX A

(Clause 2.0)

GRADES OF INDIAN TEA

A-1. The names and abbreviations of the different grades of tea are given in Tables 1 to 3.

A-1.1 Black Tea Grades

TABLE 1 ORTHODOX TEA

(Clause A-1)

SL No.	KIND OF TEA	GRADE NAME	NOMENCLATURE
(1)	(2)	(3)	(4)
i)	<i>Whole leaf</i>	FP	Flowery Pekoe
		FTGFOP	Fine Tippy Golden Flowery Orange Pekoe
		TGFOP	Tippy Golden Flowery Orange Pekoe
		TGFOP 1	Tippy Golden Flowery Orange Pekoe One
		GFOP	Golden Flowery Orange Pekoe
		FOP	Flowery Orange Pekoe
		OP	Orange Pekoe
ii)	<i>Broken</i>	BOP 1	Broken Orange Pekoe One
		GFBOP	Golden Flowery Broken Orange Pekoe
		BPS	Broken Pekoe Souchong
		GBOP	Golden Broken Orange Pekoe
		FBOP	Flowery Broken Orange Pekoe
		BOP	Broken Orange Pekoe
iii)	<i>Fannings</i>	GOF	Golden Orange Fannings
		FOF	Flowery Orange Fannings
		BOPF	Broken Orange Pekoe Fannings
iv)	<i>Dust</i>	OPD	Orthodox Pekoe Dust
		OCD	Orthodox Churamani Dust
		BOPD	Broken Orange Pekoe Dust
		BOPFD	Broken Orange Pekoe Fine Dust
		FD	Fine Dust
		D-A	Dust A
		Spl. D	Special Dust
		GD	Golden Dust
		OD	Orthodox Dust

TABLE 2 CTC TEA

(Clause A-1)

SL No.	KIND OF TEA	GRADE NAME	NOMENCLATURE
i)	<i>Broken</i>	PEK	Pekoe
		BP	Broken Pekoe
		BOP	Broken Orange Pekoe
		BPS	Broken Pekoe Souchong
		BP 1	Broken Pekoe One
		FP	Flowery Pekoe
ii)	<i>Fannings</i>	OF	Orange Fannings
		PF	Pekoe Fannings
		PF 1	Pekoe Fannings One
		BOPF	Broken Orange Pekoe Fannings
iii)	<i>Dust</i>	PD	Pekoe Dust
		D	Dust
		CD	Churamani Dust
		PD 1	Pekoe Dust One
		D 1	Dust One
		CD 1	Churamani Dust One
		RD	Red Dust
		FD	Fine Dust
		SFD	Super Fine Dust
		RD 1	Red Dust One
		GD	Golden Dust
		SRD	Super Red Dust

A-1.2 Green Tea Grades**TABLE 3 GREEN TEA**

(Clause A-1)

SL No.	KIND OF TEA	GRADE NAME	NOMENCLATURE
i)	<i>Whole leaf</i>	YH	Young Hyson
		FYH	Fine Young Hyson
ii)	<i>Broken</i>	GP	Gun Powder
		H	Hyson
		FH	Fine Hyson
iii)	<i>Fannings</i>	SOUMEE	Soumee
iv)	<i>Dust</i>	DUST	Dust

(Continued from page 2)

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